

Application No. 09/926,622
Reply to Office Action of May 13, 2003

Draft

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A process for ~~continuously~~ reducing presence of microorganisms in liquid food product without denaturation comprising the steps of:

- a) ~~pressurizing a liquid food product;~~
- b) ~~a) passing said liquid food product to be treated at least two times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; and~~
- c) b) collecting said liquid food product containing a reduced presence of microbes.

Claim 2 (Currently Amended): The process according to claim 1, wherein ~~the pressure of said pressure continuous pressurizing circulating system of step a)~~ is between about 50 MPa to 500 MPa.

Claim 3 (Cancelled).

Claim 4 (Original): The process according to claim 1, wherein said microorganisms are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

Claim 5 (Original): The process according to claim 1, wherein said temperature is between about 4°C to 55°C.

Claim 6 (Cancelled).

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Claim 7 (Original): The process according to claim 1, wherein said liquid food product is selected from the group consisting of milk, juice, liquid food fat, oil, and water.

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